

### **STATEMENT OF CORRECTIVE ACTION**

The following actions were taken to correct each of the deficiencies noted during the vessel sanitation inspection conducted on board Radisson Seven Seas Cruises' vessel *m/v Seven Seas Navigator* on January 7, 2001 at Port Everglades, Florida.

#### **POTABLE WATER**

Item Number 1 \*(6) - The test used to test for E. Coli was not in accordance with "Standard Methods for the Examination of Water and Wastewater.

Corrective Action Taken - New test kits and incubators for the testing of water consistent with the Standard Methods for the Examination of Water & Wastewater have been ordered.

Item Number 2 \*(8) - The computer log for the maintenance of the potable water tanks did not list disinfection as a procedure when the tanks were either cleaned or maintained

Corrective Action Taken - The planned maintenance system has been updated to reflect disinfection as a procedure when the tanks are cleaned or maintained.

#### **POOLS AND SPA**

Item Number 3 \*(10) - Verify that the pool and spa drain covers are anti-vortex.

Corrective Action Taken - As of today's date, we have not been able to verify with the manufacturers of the pool whether the drain covers are anti-vortex or not.

#### **FOOD SERVICE IN GENERAL**

Item Number 4 \*(15) - use a record keeping system for the shellstock tags that correlates the tags to the dates when the shellstock was served.

Corrective Action Taken - A record keeping system, which shows on what dates shellstock of a shellstock batch was served, has been developed and implemented.

Item Number 5 \*(16) - Potentially hazardous ready-to-eat foods held refrigerated for more than 24 hours were not date marked as required.

Corrective Action Taken - A date labeling system has been implemented for potentially hazardous food held for more than 24 hours.

#### **PROVISIONS MEAT FREEZER**

Item Number 6 \*(18) - Raw ground turkey patties were stored over racks of lamb, and hamburger patties in the meat freezer

Corrective Action Taken - All foodservice personnel has been instructed to observe proper storing procedures in order to avoid the possibility of cross-contamination.

#### **MAIN GALLEY - PASTRY**

Item Number 7 \*(19) - A coffee cup was used to dispense the improver rather than a scoop.

Corrective Action Taken - All galley personnel were instructed to use the appropriate scoop to dispense all flours or grains out of ingredient bins.

#### **CREW MESS**

Item Number 8 \*(19) - The handles of the bread tongs were in direct contact with the bread

Corrective Action Taken - Longer tongs to dispense the bread were provided to the crew and officer mess halls.

#### **ICE MACHINES**

Item Number 9. \*(20) - Slight corrosion was noted in the ice/water contact surfaces of the ice machines

Corrective Action Taken - The machine was thoroughly cleaned. Further, the Planned Maintenance System was updated to reflect a more frequent cleaning and maintenance schedule for the interior of the ice machines.

#### **MAIN GALLEY DISHWASH/GALSSWASH**

Item Number 10 (21) - The access door to the final rinse/drying compartments of the dishwash unit was in disrepair

Corrective Action Taken - The access door was replaced.

#### **MAIN GALLEY-COLD GALLEY**

Item Number 11 (21) - Duct tape was used to repair/seal the walk-in unit gasket.

Corrective Action Taken - The gasket was replaced with a new one.

#### **MAIN GALLEY-SOUP GALLEY**

Item Number 12 (21) - Loose and peeling soft sealant was noted on the kettles.

Corrective Action Taken - The sealant was removed and the gap was welded and polished to create a seamless surface.

#### **MAIN GALLEY-PASTRY**

Item Number 13 (21) - Excess water was noted inside the collar of the mixer. Slight corrosion was noted on the inner surfaces of the collar.

Corrective Action Taken - The collar was deep cleaned to remove the surface corrosion. Furthermore, utility personnel were reminded to clean the collar after every use in order to avoid the accumulation of water and corrosion.

Item Number 14 (21) - The section of the dough roller ramp underneath the belt was wet. The belt was constructed of a material that impeded air-drying of the ramp underneath it. This condition can promote the growth of mold on the undersurface of the belt.

Corrective Action Taken - The belt was replaced with a type that allows air to penetrate to the roller ramp. In addition, staff was instructed to dismantled the belt after deep cleaning of the dough roller in order to promote proper air-drying.

#### **CREW GALLEY**

Item Number 15 (21) - The sealant was peeling on the non-food contact surfaces of the kettle.

Corrective Action Taken - The sealant was removed and the gap was welded and polished to create a seamless surface.

Item Number 16 (21) - The sealant was peeling on the non-food contact surfaces of the tilting pan. Sealant was not needed in this area.

Corrective Action Taken - The sealant was removed.

#### **CREW BAR**

Item Number 17 (21) - Excess condensation was noted on the undersurfaces of the handwash sink and on the walls of the cabinet under the sink.

Corrective Action Taken - The drain of the handwash sink was modified to eliminate the formation of condensation.

#### **FOOD SERVICE GENERAL**

Item Number 18 (21) - The ends of the hollow gaskets on the upright refrigerators were not sealed.

Corrective Action Taken - The gaskets were replaced with a type that has sealed ends.

#### **MAIN GALLEY-PASTRY**

Item Number 19 (22) - A sponge was noted in the sanitize bucket of the three-bucket system.

Corrective Action Taken - All galley personnel were reminded that only clean wiping clothes are to be used for use in the sanitation buckets.

#### **FOOD SERVICE IN GENERAL**

Item Number 20 \*(22) - Data plates were not provided for the warewashing units in the galleys and bars.

Corrective Action Taken - Data plates are on order from the manufacturer of the machines. However, thus far they have not been able to provide them.

Item Number 21 (26) - The milk nozzles on the cappuccino machines were soiled. The nozzles were placed on so tightly that a tool was needed to remove them. The individuals responsible for cleaning the machines did not have the tool needed to remove the nozzles.

Corrective Action Taken - Dining room personnel were reminded that the milk nozzles must be cleaned and sanitized after each meal service, and that the nozzles must only be hand-tightened.

#### **CREW MESS-TOILET ROOM**

Item Number 22 \*(30) Paper towels were not provided at the handwash sink.

Corrective Action Taken - Utility personnel in charge for the cleanliness of the toilets were reminded to inspect the toilets on a frequent basis and ensure that toilet tissue, handwash soap and paper towels be provided at all times.

Item Number 23 \*(32) Food waste was noted in the open waste receptacle in the toilet room. A covered waste receptacle was not provided in the toilet room

Corrective Action Taken - Covered waste receptacles were provided in all toilets.

#### **LIDO-DINING AREA**

Item Number 24 (33) The carpet around the flambe area was stained.

Corrective Action Taken - The carpet was cleaned. Granite flooring with be installed around all service waiter stations during the forthcoming dry-dock.

#### **GALILEO'S BAR**

Item Number 25 (33) - The grout around the ceiling support was in disrepair.

Corrective Action Taken - The grouting was removed and the gap was re-caulked with a sealant that provides an easy cleanable surface.

#### **MAIN GALLEY-CREW TOILET ROOM**

Item Number 26 (33) - Gaps and loose profile strips were noted on the bulkhead behind the toilet.

Corrective Action Taken - The gaps were welded shut and polished to achieve a seamless surface. The loose profile strips were reattached.

#### **PROVISIONS-ELEVATOR**

Item Number 27 (33) - Gaps were noted at the bulkhead-deck juncture.

Corrective Action Taken - The gaps were welded shut.

Item Number 28 (33) - The deck was corroded and had peeling paint on its surfaces.

Corrective Action Taken - A new steel deck was installed to allow easy cleaning.

#### **CREW BUFFET**

Item Number 29 (33) - The sealant applied to the deck-buffet juncture was peeling.

Corrective Action Taken - New, stronger composite sealant was applied to create an easy cleanable surface.

#### **PROVISIONS-FISH PREPARATION ROOM**

Item Number 30 \*(33) - The sealant at the bulkhead-deck juncture was separating from the bulkhead creating a gap.

Corrective Action Taken - New, stronger composite sealant was applied to create an easy cleanable surface.

#### **CREW BAR**

Item Number 31 \*(33) - Slight corrosion was noted in the area around the drain underneath the handwash sink.

Corrective Action Taken - New, non-corrosive drainpipes were fitted.

#### **MAIN GALLEY-DISHWASH/GLASSWASH**

Item Number 32 \*(37) - Condensate was collecting inside the hood on the soiled side of the dishwash unit and on the adjacent deckhead

Corrective Action Taken - The extraction was increased to eliminate any condensation.

#### **CREW MESS-TOILET ROOM**

Item Number 33 \*(38) - A mop was stored on the deck in the toilet room.

Corrective Action Taken - Mess room personnel were reminded not to store any cleaning equipment and materials in places other than the designated storage lockers.

#### **PROVISIONS-CORRIDOR**

Item Number 34 (38) - Cleaning equipment was stored against boxes of rice and sacks of flour in the provisions corridor outside of the provisions master's office.

Corrective Action Taken - Storeroom personnel were reminded not to store any cleaning equipment and materials in places other than the designated storage lockers.

#### **PROVISIONS-TROLLEY WASH**

Item Number 35 \*(38) - The mop stored in this area was not hung to dry.

Corrective Action Taken - Storeroom personnel were reminded the mops and brooms shall be placed in a manner that allows them to air-dry without soiling walls, equipment or supplies.

**FOOD SERVICE-GENERAL**

Item Number 36 \*(38) - Obtain the manufacturer's manual for the ice machine/dispenser unit so that a cleaning schedule can be determined for the ice/water contact surfaces of the barrel.

Corrective Action Taken - A manufacturer's manual was obtained and a cleaning schedule for this particular machine was established.

Othmar Hehli  
Senior Director of Operations  
April 18, 2001  
Radisson Seven Seas Cruises